



This cookbook is dedicated to Felix the Dog...the wonderful, wonderful dog. How lucky we were to find him and love him and have him beg for scraps under *our* table for the last 13+ years.

Gluten Free Cooking

with



Version 2.0

Magical Modifications

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Gluten Free Good Life

When we first received the news that our first born (Oscar) has celiac disease, it was overwhelming. As a baker, I—more than anyone—felt daunted by the prospect of a life without traditional flour. With necessity as the mother of my inventions, I embarked on a series of wild experiments with my family that (perhaps not in the beginning but hopefully in the end) have rendered pretty satisfying results.

Now undaunted, I find myself actually ENJOYING brewing and concocting...discovering magical modifications that can fool even the most hardened gluten lover. I generally start with a traditional recipe and try to figure out which ingredients will render the flavor and texture that mimics and sometimes surpasses the original. In these pages, I invite you mix, mash, and magically modify with me. After trying a few of these recipes, I hope you find the inspiration to try some magical modifications of your own. Life is scrumptious...even when you're gluten free!



Irish Soda Bread

If you're looking for something delicious to accompany a hearty soup or Irish stew, this is a GREAT option!

Ingredients

4 cups gluten free flour
1 cup almond flour
1/3 cup gluten free rolled oats
1 tsp. baking soda
1 tsp. salt
2 ½ cups buttermilk



Instructions

1. Preheat oven to 425° F.
2. Lightly grease two baking sheets.
3. In a large bowl, stir together the flours, rolled oats, baking soda and salt. Gently mix in the buttermilk until a soft dough is formed. Knead very lightly. Divide dough into 4 pieces; form into rounded flat loaves. Mark each loaf with an 'X' and place on prepared baking sheets.
4. Bake in preheated oven until golden brown, about 30 to 45 minutes.

Note: This is a fun, easy project for getting kids cooking for St. Patrick's Day.

Cornbread

Don't forget the honey!

Ingredients

½ cup butter
2/3 cup white sugar
2 eggs
1 cup buttermilk
½ tsp. baking soda
1 cup cornmeal
1 cup all-purpose gluten free flour (I use Bob's Red Mill)
½ tsp. salt

Instructions

1. Preheat oven to 375° F. Grease and 8 inch square pan.
2. Melt butter in a large skillet.
3. Remove from heat and stir in the sugar.
4. Add the eggs and beat until blended.
5. Combine buttermilk with baking soda and stir into the mixture in the pan.
6. Stir in cornmeal, flour, and salt until blended. A few lumps are OK.
7. Pour batter into the prepared pan and bake for 30-40 minutes until an inserted toothpick comes out clean.



Note: For a summer picnic, barbecue, or camping, make these as muffins and serve them in a dishtowel-lined basket.

Super Easy Taco Soup

Consider this for an easy dinner or a potluck.

Ingredients

1 small onion diced
1 can black beans (with juice)
1 can pinto beans (with juice)
1 can kidney beans (with juice)
1 can hominy (with juice)
1 can corn (with juice)
1 can Mexican-style stewed tomatoes (with juice)
1 pkg. dry gluten free ranch dressing mix
1 pkg. dry gluten free taco seasoning
Cumin and oregano to taste
1 lb. cooked ground beef or chicken, in strips (if desired)
Sour cream for garnish (if desired)

Instructions

1. Combine all ingredients in a slow cooker and cook for 4-6 hours until hot.

Note: For a special flourish, top with a dollop of guacamole and crushed blue corn chips.



Drop Biscuits

Ingredients

2 cups gluten free flour
1 Tbsp. baking powder
1 tsp. salt
¼ tsp. sugar
5 Tbsp. cold butter, cubed
1 cup milk

Instructions

1. Preheat oven to 400° F.
2. Sift together flour, baking powder, salt, and sugar.
3. Incorporate butter with fingertips into the dough.
4. Drop the dough onto a baking sheet by spoonfuls to make 12 biscuits. Leave space between biscuits for expansion.
5. Bake for 12-15 minutes until tops of biscuits are matte and edges are starting to brown.



Note: Gluten free flour doesn't brown like regular flour so be mindful that the bottoms of biscuits may brown faster than the top.

Carrot Soup

This soup is great for a cold day or a spring feast. Peter Rabbit would approve!

Ingredients

- 2 Tbsp. olive oil
- 1 large yellow onion, diced
- 1 lb. carrots, peeled and cut into ½ inch rounds
- Kosher salt and freshly ground pepper to taste
- 2 garlic cloves, minced
- 1 tsp. chopped fresh thyme, plus leaves for garnish
- 6 cups vegetable or chicken stock, plus more as needed
- Crème fraiche for serving



Instructions

1. In a large stockpot over medium heat, warm oil. Add onion and cook stirring occasionally until softened, 6-8 minutes.
2. Add carrots. Cook stirring occasionally, about 5 minutes.
3. Add garlic and chopped thyme. Cook and stir until fragrant, about 1 minute.
4. Add chicken/vegetable stock. Increase heat to high and bring to boil. Reduce heat to medium low. Cover and simmer for 20 minutes.
5. Using an immersion blender, blend soup until smooth. Add stock if needed to reach desired consistency.
6. Ladle soup into bowls, top with crème fraiche, and garnish with thyme leaves.

Note: Swirl crème fraiche around slightly to make a heart or other pretty pattern!

Snickerdoodles

No baking repertoire is complete without a good Snickerdoodle recipe!

Ingredients

- 3 cups gluten free flour
- 1 tsp. baking soda
- 2 tsp. cream of tartar
- ½ tsp. kosher salt
- 1 cup room temperature unsalted butter
- ½ cup brown sugar
- 1 ¼ cups granulated sugar
- 2 large eggs
- 2 tsp. vanilla
- 2 tsp. ground cinnamon

Instructions

1. Heat oven to 375° F.
2. Sift together the flour, baking soda, cream of tartar, and salt.
3. With an electric mixer, beat the butter, brown sugar, and 1 cup of the granulated sugar on medium-high speed until light and fluffy, 2 to 3 minutes.
4. Beat in the eggs and vanilla. Reduce speed to low and gradually add the flour mixture, mixing just until incorporated.
5. In a shallow bowl, combine the cinnamon and the remaining ¼ cup of granulated sugar. Form the dough into balls (each equal to 1 level tablespoon). Roll the balls in the cinnamon sugar mixture and place on parchment-lined baking sheets, spacing them 2 inches apart.
6. Bake until the edges are golden, 12 to 14 minutes. Cool slightly on the baking sheets, then transfer to wire racks to cool completely.



Note: For a fun twist, drizzle these lemon glaze (recipe on page 20), and/or melted white or regular chocolate ganache (recipe on page 21).

Chocolate Dipped Coconut Macaroons

Ingredients

One 14-ounce package sweetened shredded coconut (about 5 cups)
4 large egg whites
2/3 cups sugar
1/3 cup all-purpose flour, spooned and leveled
¼ tsp. kosher salt
½ tsp. vanilla
6 ounces chocolate chips melted and cooled to room temperature

Instructions

1. Heat oven to 325° F.
2. Combine the coconut, egg whites, sugar, flour, salt, and vanilla.
3. Drop packed tablespoonfuls of the mixture onto parchment-lined baking sheets, spacing them 1 inch apart.
4. Bake, rotating the baking sheets halfway through, until lightly golden, 25 to 30 minutes. Cool slightly on the baking sheets, then transfer to wire racks to cool completely.
5. When cool, dip the bottom of each macaroon in the chocolate and place on a parchment-lined baking sheet. Refrigerate until firm, 20 to 30 minutes.

Note: If you're short on time, skip the chocolate and serve these plain. They're still delicious! Better yet, serve them with warm chocolate and let your guests to the dipping...like fondue!



Fall Squash Bake

A friend brought this to Thanksgiving years ago and it was a hit! It's been a Thanksgiving staple for us ever since.

Ingredients

2 lbs. butternut squash
3 large russets
1 Tbsp chopped fresh thyme
1 tsp. chopped fresh marjoram
1 tsp. chopped fresh sage
Salt and pepper to taste
3 cloves garlic, peeled and minced
2 cups heavy cream
4 oz. Gruyere Cheese, coarsely grated



Instructions

1. Peel squash, trip top and bottom. Discard seeds. Slice the neck of the squash into 1/8 inch thick rounds and the base into half circles.
2. Peel the potatoes and cut them into 1/8 inch thick rounds.
3. Combine the thyme, marjoram, and sage in a small bowl.
4. In a 9 inch x 13 inch baking dish make repeating layers of ingredients in this order: squash, herbs, salt and pepper, potatoes, herbs, salt and pepper, garlic. Reserve the prettiest rounds for the top of the dish. It's OK to combine potatoes and squash a bit.
5. Firmly press down the layers and pour cream over the top and down the sides of the dish. Add enough cream to just barely cover the veggies when pressed.
6. Cover the dish and bake for 45-50 minutes. Remove the foil and sprinkle with the cheese. Continue to bake for 25-30 minutes. Let it rest for about 10 minutes before serving.

Note: In the summer, you can substitute zucchini squash.

Dijon Pecan Encrusted Cod

Fast. Easy. Healthy. LOVE it!

Ingredients

Two 1 lb. cod fillets

¼ cup Dijon mustard (I like the kind with seeds from Trader Joes)

½ cup chopped pecans

3 Tbsp. almond milk (regular milk works too)

Instructions

1. Preheat oven to 425° F.
2. Combine milk and mustard in a shallow bowl.
3. Cover cod fillets with mustard mixture.
4. Spread chopped pecans on a shallow surface.
5. Roll mustard-covered fillets in the pecans.
6. Arrange fillets on a baking sheet and bake until fish flakes with a fork (about 10-15 minutes depending on the thickness of the fillets).

Note: This recipe is very versatile. Try it with different kinds of fish, mustard, and nuts!



Cranberry Crumb Bars

This was another Thanksgiving contribution from a friend that turned out to be much-sought after treat.

Ingredients

1 cup white sugar

1 tsp. baking powder

¼ tsp. salt

2½ cups gluten free flour

½ cup almond meal

1 cup cold unsalted butter

1 egg

¼ tsp. cinnamon

Juice of ½ an orange

4 cups fresh cranberries

2/3 cup white sugar

1 tsp. vanilla

1 Tbsp. cornstarch



Instructions

1. Preheat oven to 375° F. Butter a 9 inch x 13 inch baking dish.
2. Mix together 1 cup sugar, flour, almond meal, salt, and baking powder.
3. Use a fork to incorporate the butter and egg. Dough will be crumbly. Pat half the dough into the buttered pan.
4. In another bowl, stir together the sugar, cornstarch, vanilla, and orange juice. Mix in the cranberries and sprinkle the cranberry mixture evenly over the dough in the pan.
5. Add ¼ tsp. cinnamon to the remaining dough then crumble dough over the berries.
6. Bake for 45-55 minutes or until the top is starting to brown. Serve warm as cobbler (with ice cream!) or cool completely and cut into bars for later service.

Notes: I suspect that in the summer, cherries could replace cranberries.

Chocolate Peppermint Bark

This is the holiday treat I pine for all year long.

Ingredients

24 oz. chocolate chips
24 oz. white chocolate chips
2 tsp peppermint extract
8 peppermint candy canes
crushed

Instructions

1. Line a shallow pan or cookie sheet with parchment paper or foil.
2. Melt chocolate in the microwave gradually, 30 seconds at a time, stirring after each melting until just barely melted. (Do not overcook.)
3. Stir in the peppermint extract and spread the chocolate over the prepared pan. Chill until set (about 30 minutes).
4. While chocolate is cooling, melt the white chocolate in 30 second intervals in the microwave, stirring after each melting.
5. When the white chocolate is melted and smooth, stir in $\frac{1}{4}$ cup of the crushed candy canes. Spread the white chocolate over the cooled chocolate.
6. Sprinkle the remaining chocolate over the white chocolate layer. Chill until set (about one hour).
7. Break into pieces and serve.

Note: This is a great topper for peppermint hot chocolate!



Fresh Marinara

This sauce is great for topping gluten free pasta, pizza, or dipping bread!

Ingredients

2-3 Tbsp. olive oil
 $\frac{1}{2}$ cup diced yellow
onions or shallots, diced
2 cloves of garlic minced
2 large bay leaves
6-7 large tomatoes
1 can tomato paste
1 lb. ground beef (if
desired)
Salt and pepper to taste

Instructions

1. Heat the olive oil in a large skillet over medium heat. Add the onions/shallots, garlic, and bay leaves. Cook, stirring occasionally for 1-2 minutes until onions become opaque.
2. Add the beef (if desired) and brown. Add the salt and pepper.
3. Prepare a large pot of water and set to boil. While you're waiting for the water to boil, Score remove the tomato stems and score the bottoms of the tomatoes by making a small "x."
4. When water boils, use a large spoon to lower each tomato into the water just until the skin starts to peel back (about 15-30 seconds). Rinse the tomatoes with cool water then peel off the skins.
5. Add the skinned tomatoes to the onions mixture and mash them with a fork. Add tomato paste and/or water to achieve the desired consistency for your sauce.

Note: For extra flavor, add fresh herbs such as oregano or basil at the end of cooking.



Chicken Paprikash

Ingredients

One 3-4 pound chicken cut into pieces
1¼ tsp. kosher salt
½ tsp. black pepper
1 Tbsp. olive oil
1 medium yellow onion, thinly sliced into rings
1 red bell pepper, thinly sliced
1 cup chicken broth
One 14.5 oz. can diced tomatoes with juice
1 Tbsp. paprika
1 cucumber, thinly sliced (optional)
1 Tbsp. apple cider vinegar (optional)
1 cup sour cream



Instructions

1. Preheat oven to 400° F and lightly grease a 2 quart baking dish.
2. Season chicken with ¾ tsp. of the salt and black pepper.
3. Heat the oil in a Dutch oven over medium-high heat. Working in batches, add the chicken, skin-side down. Cook, without turning, until golden brown, 4-5 minutes. Turn and cook 3 minutes more. Transfer chicken to a plate.
4. Spoon off and discard all but 1 TBSP of the fat. Add the onion and bell pepper and cook for 2 minutes. Add the broth and cook, stirring for 1 minute. Add the tomatoes and their juices, the paprika, and the remaining salt. Bring to a simmer.
5. Return chicken to the pot. Transfer to the oven. Bake until the chicken is cooked through, about 30 minutes.
6. Meanwhile, in a small bowl, combine the cucumber and vinegar. Divide the chicken among the plates and serve with a dollop of sour cream and a side of cucumbers.

Chocolate Carmel Pecan Clusters

Nuts and caramel...my favorites!

Ingredients

¾ cup unsalted butter, cubed
1 cup packed brown sugar
2 Tbsp. honey
2 ½ cups pecan halves
6 oz. chocolate chips
1 Tbsp. canola oil



Instructions

1. In a saucepan over medium heat, combine the butter, brown sugar, and honey stirring often until the butter and sugar melt..
2. Increase heat to medium-high and bring the mixture to a boil. Boil for 2½ minutes, stirring constantly (including edges of the pan to prevent burning).
3. Remove from heat and stir in the pecans.
4. Immediately drop heaping tablespoons full of the mixture 2 inches apart on a greased baking sheet. Cool completely.
5. Place chocolate chips and oil in a stainless steel bowl over a pot of simmering water. Stir until chocolate is melted and smooth.
6. Remove from the water and let cool and thicken slightly (15-20 minutes).
7. Spoon about 2 tsp. of chocolate over each mound of the cooled caramel mixture.

Note: Experiment with different types of nuts and chocolate to find your favorite combos.

Glazed Lemon Bundt Cake

If you like lemon, you'll LOVE this!

Cake Ingredients

½ pound room temperature unsalted butter
2 ½ cups granulated sugar, divided
4 large room temperature eggs
1/3 cup grated lemon zest
3 cups gluten free flour
½ tsp. baking powder
½ tsp. baking soda.
¾ cup freshly squeezed lemon juice, divided
¾ cup room temperature buttermilk
1 tsp. vanilla extract



For Glaze Combine

2 cups powdered sugar
3½ Tbsp. freshly squeezed lemon juice

Instructions

1. Heat the oven to 350°F and grease a large bundt pan.
2. Beat together butter and 2 cups of granulated sugar using a mixer with a paddle attachment for about 5 minutes. Add the eggs one at a time and the lemon zest.
3. Sift together the flour, baking powder, baking soda, and salt.
4. Whisk together ¼ cup lemon juice, buttermilk, and vanilla.
5. Add the flour and buttermilk mixtures alternately to the batter, beginning and ending with flour. Pour butter into the prepared pan and bake until an inserted toothpick comes out clean (45 minutes to an hour).
6. Combine ½ cup granulated sugar with 1/2/ cup lemon juice in a saucepan and cook over low heat until the sugar dissolves. When the cake is done and has cooled for about 10 minutes, remove the cake from the pan and spoon the lemon syrup over it. Cool completely.
7. Combine the powdered sugar and lemon juice to make the glaze. Drizzle the glaze over the cooled cake.

Note: You can also make this cake in loaf pans, if desired.

Slow-Cooked Chicken

There's almost nothing better than coming home to a warm, savory, READY meal!

Ingredients

One 4-pound roaster chicken

1 small yellow onion
diced
2 cloves of garlic
minced
1 bay leaf
1 tsp. paprika
1 tsp. garlic salt
1 tsp. onion powder
1 tsp. sugar
1 tsp. salt
½ tsp. fresh thyme
½ tsp. fresh oregano
½ tsp. fresh sage
1½ tsp. fresh ground black pepper
¼ tsp. ground ginger
¼ tsp. dried marjoram
¼ tsp. celery salt
¼ tsp. ground cardamom



Instructions

1. Place the chicken breast-side down in a 6 quart slow cooker.
2. In a small bowl, combine everything but the bay leaf. Rub this mixture evenly all over the bird, inside and out.
3. Cover, and cook on high for 4 hours or on low for 6 to 7 hours.
4. You'll know that the chicken is done when it's so moist that the meat flakes off the bone when poked with a fork.

Note: For a delicious side dish, retain the pan drippings to make rice or mashed potatoes!

Orange-Glazed Almond Biscotti

Ingredients

1 cup toasted almonds
2 cups gluten free all purpose flour
1 tsp. baking powder
¼ tsp. salt
¾ cup brown sugar
5 Tbsp. cold unsalted butter cubed
1 egg
1 egg yolk beaten with 1 Tbsp. water
(egg wash)
1/3 cup almond milk
½ tsp. vanilla extract
¼ tsp. almond extract
1 cup currants (if desired)
1 cup powdered sugars
1¾ Tbsp. freshly squeezed orange juice



Instructions

1. Heat the oven to 350°F and arrange a rack in the middle.
2. Sift together flour, baking powder, salt, and brown sugar until lumps disappear.
3. Incorporate butter with fingertips until dough becomes crumbly.
4. Whisk together egg, milk vanilla, and almond extract. Add to the crumb mixture. Add currants.
5. Form dough into logs and use a spatula to transfer dough to a parchment-lined baking sheet and brush with egg wash
6. Bake until edges brown and tops feel firm (about 20 minutes).
7. Remove from the oven and cool completely.
8. While the biscotti is cooling, combine the powdered sugar and orange juice to make the glaze. Drizzle glaze over the cooled biscotti.

Note: Try different types of dried fruit, lemon glaze, and/or ganache!

Ganache-Glazed Ginger Cake

I love fresh ginger and love to decorate this cake with gingerbreads for a touch of whimsy.

Cake Ingredients

½ cup room temperature unsalted butter
½ cup dark brown sugar
¼ cup molasses
¼ cup dark Karo syrup
1 egg, beaten
¼ tsp. salt
1½ cup gluten free flour
1 tsp. baking soda
½ cup room temperature buttermilk
2 oz. knob of fresh ginger peeled and chopped

Instructions

1. Heat the oven to 350°F and grease a small bundt cake pan.
2. zCream together the butter and sugar. Add the molasses, corn syrup, egg, and salt. Beat until smooth.
3. Sift together flour, and baking soda.
4. Add half the flour mixture to the batter, then half the buttermilk. Repeat.
5. Stir in the ginger until well dispersed. Pour batter into the prepared pan and bake until and inserted toothpick comes out clean (35-40 minutes). Cool cake completely.
6. To make the ganache, arrange chocolate chips in a shallow bowl. Heat the heavy cream in the microwave until it just barely boils. Pour the hot cream over the chocolate chips and allow to sit undisturbed for 3 minutes.
7. Whisk together cream and chocolate until glaze becomes glossy and dark brown. Drizzle the ganache over the cake, allowing it to drip down the sides.

Spotlight on Ganache!

6 oz. chocolate chips

6 oz. heavy cream

Note: To make chocolate ganache frosting, prepare ganache as described above but let the ganache come to room

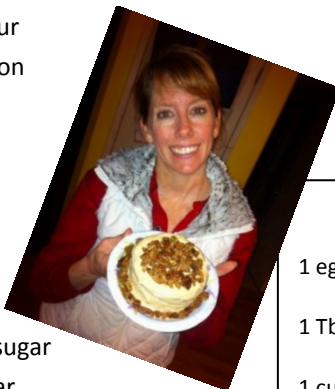


Sweet Potato Cake with Crown Sugar Cream Cheese Frosting and Candied Pecans

Even better than sweet potato pie!

Cake Ingredients

- 1 lb. sweet potatoes peeled, steamed, and pureed
- 2 cups gluten free flour
- 2 tsp. ground cinnamon
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt
- ½ tsp. ginger
- 1/8 tsp. nutmeg
- 1 cup melted butter
- 1 cup packed brown sugar
- 1 cup granulated sugar
- 4 large eggs, lightly beaten



Instructions

1. Grease cake pans and preheat oven
2. to 350° F.
3. Sift together flour, cinnamon, baking
4. powder, baking soda, salt, ginger,
5. and nutmeg.
6. In a saucepan, stirring frequently, bring butter, sugar, and water to a boil. Remove from heat and add 8 oz. of the chocolate chips. Stir until smooth.
7. Transfer chocolate mixture to a bowl and cool slightly. Add eggs one at a time, stirring until smooth after each addition.
8. Combine wet and dry ingredients then fold in the remaining chocolate chips and pecans.
9. Spread mixture in the prepared baking pan and bake 35-45 minutes until a toothpick inserted comes out clean.

Note: The candied pecans and frosting are great toppings for other desserts too!

Brown Sugar Cream Cheese Frosting

Combine the following:

8 oz. room softened cream cheese

Candied Pecans

- 1 egg white
- 1 Tbsp. vanilla
- 1 cup sugar
- 2 tsp. cinnamon
- ¾ tsp. salt
- 1 lb. chopped pecans

Preheat oven to 300° F. Beat the egg white in a bowl until frothy. Whisk 4 tsp. water and the vanilla into the

Swedish Pancakes

Lately, the boys have been requesting this slightly thinner version of the classic pancake. They're reminiscent of crepes.

Ingredients

- 6 eggs
- 3 cups milk
- ¾ cups gluten free flour
- 4 ½ tsp. sugar
- 3 Tbsp. melted unsalted butter
- Pinch of salt

Instructions

1. Preheat an electric skillet to 375° F or a large skillet to medium high.
2. Combine all ingredients and whisk vigorously to remove lumps.
3. Pour batter (which will be runny) to the skillet and tilt the skillet to disperse batter evenly.
4. When the dough has cooked on the skillet side, use a spatula to cut it into squares to facilitate flipping and cooking on the other side.
5. Serve and top with all your favorites (berries, whipped cream, powdered sugar, etc.)

Note: I enjoy mine with a little fresh squeezed lemon juice and maple syrup!



butter

Cheese Blintzes

This is one of Chris' favorite morning treats

Ingredients

3 eggs
8 oz. milk
1 oz. vegetable oil
½ tsp. salt
4 oz. gluten free flour
12 oz. ricotta
1 egg yolk
¼ tsp. salt
1 tsp. lemon juice
1 tsp. vanilla extract
Butter as needed for coating the skillet



Instructions

1. To make batter, whisk together eggs, milk, and oil. Add the salt. Stir in the flour and mix vigorously until smooth. Allow to rest for 30 minutes.
2. To make filling, drain the ricotta and add the egg yolk, salt, lemon juice, and vanilla.
3. Heat two skillets and coat with butter.
4. Pour batter into one of the heated skillets and tilt to coat the entire pan with a thin layer of batter.
5. Remove barely-cooked blintz from skillet, add 2-3 tsp. of filling, fold like a burrito, and transfer to the second heated skillet. Brown on both sides.

Note: We find it most successful to treat this like an assembly line with one person making blintz shells and a second person filling, folding, and cooking the filled blintz.

Strawberry Quick Bread

This is a great breakfast treat!

Ingredients

20 oz. fresh strawberries, chopped.
4 eggs
1¼ cups oil
3 cups gluten free flour
1¼ cups sugar
3 Tbsp. cinnamon
1 tsp. baking soda
1 tsp. salt
1 cup chopped almonds (optional)



Instructions

1. Preheat oven to 350° F and grease the bottom and sides of two loaf pans.
2. Mix strawberries, eggs, and oil. Add all dry ingredients.
3. Bake for about an hour until an inserted toothpick comes out clean.

Note: Experiment with different types of berries/nuts!

Chocolate Mousse

Who knew it was THIS easy?

Ingredients

3½ oz. bittersweet chocolate, coarsely chopped
3 room temperature eggs, separated
Pinch of salt
1½ tsp. sugar

Instructions

1. Melt chocolate in a stainless steel bowl over a pot of simmering water.
2. Whisk in egg yolks one at a time.
3. In a mixer, beat the egg whites with the salt until they start to form peaks. Add the sugar gradually and continue to beat until the whites are shiny and hold medium-firm peaks.
4. Spoon about 1/4/ of the whites over the melted chocolate and stir with the whisk until the mixture is almost smooth.
5. Spoon the rest of the whites over the chocolate and carefully fold in the remaining whites.
6. Spoon the mixture into serving bowls and serve immediately or refrigerate for later service.

Note: To be fancy, you can top mousse with fresh whipped cream, crème fraiche, chocolate shavings, a decadent square of chocolate, and/or gold leaf.



French Toast Casserole

I love dishes that can be made ahead of time! This is a great one for days when you want an easy morning with delicious results.

Ingredients

1-2 gluten free baguettes, sliced
8 large eggs
2 cups half and half
1 cup milk
2 Tbsp. sugar
1 tsp. vanilla
¼ tsp. ground cinnamon
¼ tsp. ground nutmeg
Pinch of salt
Praline topping

Praline Topping

Combine:

½ lb. softened butter
1 cup brown sugar



Instructions

1. Arrange sliced bread in a generously buttered baking dish.
2. Whisk together the eggs, half and half, milk, sugar, vanilla, cinnamon, nutmeg, and salt.
3. Pour the mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture between slices. Cover with foil and refrigerate overnight.
4. Preheat oven to 350° F. Spread praline topping evenly over the bread and bake for 40 minutes.

Notes: For a whimsical twist, you can make these in individual ramekins.